

# Choc Mint Bark

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## Ingredients:

300g Dark Chocolate buttons  
100g Mint Candy Canes

## Method:



Break the canes into pieces – Place into a plastic bag and squeeze to expel the air. Wrap the bag in a tea towel and place on a hard surface. Pound with a hammer or rolling pin until crushed into small pieces.

Melt the chocolate. Prepare a large tray that has been covered with baking paper and spread the chocolate on it until it is about 2mm thick.

Sprinkle the crushed canes over it, pressing down lightly so that they all adhere.  
Set aside for about 20 mins or until set. If the weather is warm, place in fridge to help setting.

Break or cut into pieces.